

Hello there and welcome to the March National School Lunch Program Webinar. My name is Heather Blume and I am a coordinator for the National School Lunch Program and I will be presenting the monthly webinar.



Today we will be discussing the most recently released policy memos and what labels are necessary to provide documentation for the food items offered in child nutrition programs. I will also go over some of the do's and don'ts of meal counting, as well as briefly walk through the renewal process. Lastly we will cover some program updates.

Policy Memos SP 30-2014 Determining Eligibility for Two Cent Differential Reimbursement in New School Food Authorities SP 34-2014 FFVP: Allocation of Funds for SY 2014-2015 SP 35-2014 Grain Entrees Related to the Smart Snacks in School Standards SP 36-2014 Smart Snacks Nutrition Standards and Exempt Fundraisers SP 37-2014 Fiscal Year 2014 NSLP Equipment Assistance Grants for SFAs

The policy memos we will be discussing can be seen here. They include topics such as the fresh fruit and vegetable program, smart snacks regulations, and equipment grants that are available for the National School Lunch Program.

SP 30-2014



Two Cent Differential:

- SFAs with ≥60% of free/reduced lunches in the second preceding school year
- Can get two cents additional reimbursement

New SFAs:

- No participation data
 - May qualify for two cent differential reimbursement if they serve ≥60% of free/reduced price meals for first 3 claims of current year
- May have participation data if
 - SFA changes name, no change in location or students
 - SFA moves to new building but no change in students
 - Two or more schools that served ≥60% of free or reduced price meals combine student membership



SP 30-2014 is pertinent to new SFAs that would like to qualify for the Two Cent Differential Reimbursement that is available for schools that serve a high percentage of free and reduced students. If a sponsor has no participation from the second preceding year to demonstrate that 60 percent or more lunches served were at free or reduced prices, they can show that they qualify for the two cent differential reimbursement in the first three claims of the current year. If the SFA serves at least 60 percent of their lunches free or at a reduced prices for the first three claims of the current year then they may receive the additional two cent reimbursement.



SP 34-2014 provides information pertaining to the Fresh Fruit and Vegetable Program for the 2014-2015 School year. This year the State of Idaho's total allocation is 2,175, 756 dollars and the State agency expects to be able to award the program to about 115 to 120 schools. As a reminder, applications are due by April 30th and determinations will be announced no later than May 16th.



Grain Entrees Related to the Smart Snacks in School Standards

An Entrée can be

- A combination food: Meat/meat alternate + grain
- A combination food: Fruit/veg + meat/meat alt.
- An individual food: Meat/meat alt
 - Except yogurt, cheese, nuts/seeds, nut/seed butters meat snacks (i.e. beef jerky)
- A grain item in the SBP as identified by the SFA

SP 35-2014 provides further clarification on how to approach grain items that are considered entrees at breakfast. To provide further detail, the Smart Snacks regulations define an entrée as an item that is either a combination food of meat/meat alternate and a whole grain rich food, a combination food of fruit or vegetable and a meat/meat alternate, or a meat/meat alternate food alone with the exception of yogurt, cheese, nuts/seeds, or nut/seed butters, and meat snack such as beef jerky. The interim final rule for Smart Snacks does not include grain items as entrée items, but allows flexibility for the SFA to determine which items are sold as the entrée item for breakfast as part of the School Breakfast program.

SP 35-2014

Grain Entrees Related to the Smart Snacks in School Standards

- Entrée items sold in SBP or NSLP are exempt from competitive food standards if sold day of/day after it is served in SBP or NSLP
- SFA can determine which items are the entrée in SBP
 - Ex. Whole-grain rich pancakes served as main dish in SBP are exempt from Smart Snacks standards on the day of or day after they are served in SBP
- Side dishes must always meet Smart Snacks Standards
- If the school does not operate SBP, then all grain items must meet Smart Snack Standards

As per the memo, if an item is considered an entrée at breakfast or lunch, then it is exempt from all competitive food standards if it is offered as a competitive food on the day of, or the day after it is served in the School Breakfast Program, or the National School Lunch Program. This holds true only if the school operates the School Breakfast Program, otherwise all grains must meet Smart Snack Standards.

Side dishes offered as part of the NSLP or SBP and sold a la carte must always meet the nutrition standards for Smart Snacks.

SP 36-2014 Smart Snacks Nutrition Standards and Exempt Fundraisers New guidance has been released by the USDA that Smart Snacks exemptions must be established by the State agency Local determination of exemptions is no longer allowed Once a number of exemptions has been established by the SA, a waiver process may be instated

Another policy memo that relates to Smart Snacks Standards is SP 36-2014. Just last week new guidance was released regarding the number of exempt fundraisers allowed under the Smart Snacks regulations. The policy states that the State agency must set an upper limit on the number of fundraisers that will be allowed. In accordance with the policy, the State agency may not delegate the authority to specify exempt fundraiser frequency to the local educational agencies or to the School Food Authorities. The State agency may, however, implement a waiver system for exempt fundraisers above the State approved limit. Further guidance on this topic will be made available as soon as a process has been established.

SP 37-2014

Fiscal Year 2014 NSLP Equipment Assistance Grants for SFAs

- Funds are available to purchase/renovate/replace equipment in a way to improve:
 - Quality of meals
 - · Safety of food
 - · Efficiency of food service operations
 - Participation in NSLP/SBP
- Funds must be awarded by September 30, 2015
- Funds must be spent by September 30, 2016
- Idaho was allocated a total of \$176,149 to award in equipment grants

SP 37-2014 allocates additional funds for each state to provide equipment assistance grants to SFAs. Idaho was allocated a total of 176, 149 dollars for these grants. The goal of the funds are to support the purchase of equipment that will improve the quality, safety, efficiency, and participation of school meal programs. Equipment requests may include new equipment, renovation or equipment, or the replacement of equipment. The equipment procured using these grant funds must be necessary, reasonable, and allocable. For instance, the purchase of a walk-in freezer or salad bar for school food service may be an allowable cost, but building an extension to a cafeteria would be a capital expense that should be borne by the school district. Finally, these funds must be awarded by September 30, 2015 and spent by the SFA by September 30, 2016.



In order to validate meal components and the nutrient analyses of menus served as part of the School Breakfast Program and the National School Lunch Program, sponsors must have CN labels, manufacturers specification sheets, or product formulation statements on file for all processed food items served.

This is important for meal planning as there are a number of different ways to calculate grain components. The State agency has found that when product labels are not available on review, it is very difficult to prove that menus are compliant with meal pattern regulations. If there are products being served that do not currently have labels on file, we recommend that you obtain those labels from your manufacturer or distributor and keep up to date copies. Keep in mind that marketing material is different than product formulation sheets and manufacturer's specification sheets.



Here is an example of product marketing material. While the product may be fine to serve in the School Breakfast Program or National School Lunch Program, this is not an acceptable form of documentation to have on file for these products. Even if the marketing material includes equivalencies, they are not sufficient to determine meal component contributions.



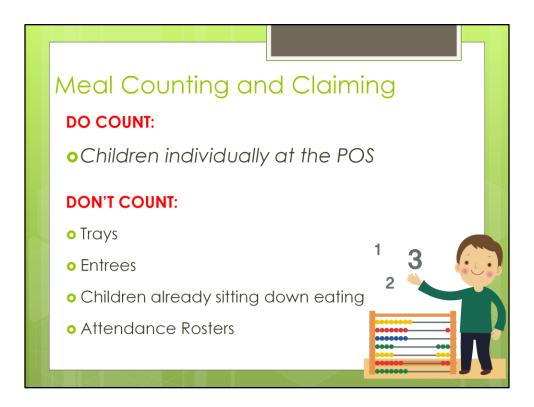
The easiest and most straight forward form of acceptable labeling is the Child Nutrition (or CN) label. The existence of a CN label on a product provides schools with a guarantee that the product contributes to the meal pattern requirements as printed on the label.

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The document seen here is a Manufacturer's specification sheet. As long as it is up-to-date, provides the component contribution, and is signed then it is acceptable documentation.

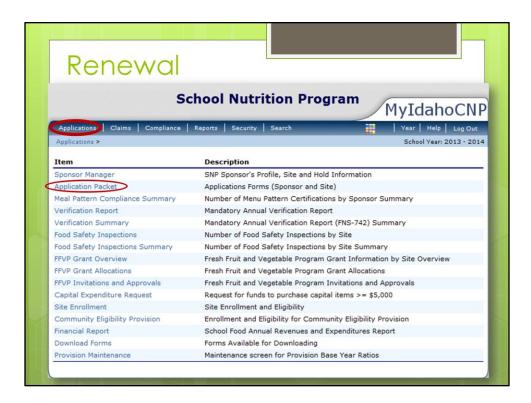
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A somewhat newer format of documentation is the product formulation sheet. This document shows exactly which ingredients contribute toward which components and demonstrates the equation used by the manufacturer to make the determination. These are now being created for grain items, due to the new whole grain rich criteria that is being implemented for all grain components next year. These too must be upto-date and signed by the manufacturer.



Moving on from the topic of labeling, I would like to briefly touch base on allowable ways to count meals. In order to be accurate with daily meal counts and submit accurate claims, it is necessary to count children individually at the Point of Service. This means that children should be counted as they proceed through the line. This is true whether the school operates Provision or not.

While on review, the State agency has encountered a number of ways that daily meal counts are taken that are not acceptable. These include counting trays before and after the meal service, counting the number of leftover entrees, counting children who have already gone through the line, and using attendance rosters to take count. These are not acceptable as they do not provide an accurate representation of the number of students by eligibility status who ate meals.



As a reminder, the Renewal process will begin on May 5th and will close May 30th. In order to prepare for this process, it is recommended that you gather the necessary documentation to complete the application.

To access the renewal application packet, you will click on "applications" in the upper left hand corner of the screen. From there you will see this screen. The important sections to complete are circled here. Clicking on application packet will allow you to answer the questions for renewal and upload the required documents. However, don't forget to fill in the number of food safety inspections you had this year in the "Food Safety Inspections" section. If you are interested in applying for Community Eligibility it can also be found on this screen.

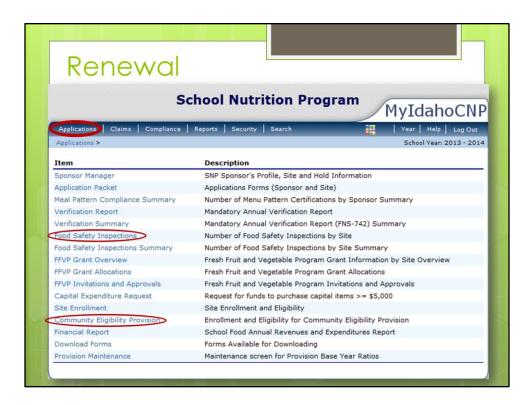


In the Application Packet, you will answer questions under the Sponsor Application and Civil Rights Information sections. You will upload your Annual Attestation under the Meal Pattern Compliance Dashboard.

In the Checklist Summary section you will upload your Health Inspection Request, your SY 2014-2015 PLE Tool, your Public Release, and Vended Meal Contract. If you are an RCCI you will also upload your RCCI license here.

Under the Attachment List section you will upload your April 1st Direction Certification List if you are interested in applying for Community Eligibility.

Finally, don't forget to input site level information in the "School Nutrition Program" link under Site Applications.



Once you are done with the Application Packet, you need to fill in the number of food safety inspections you had this year in the "Food Safety Inspections" section.

Additionally, if you are interested in applying for Community Eligibility Provision, you can find the link back out under the main application page.

| | Only e | | | | tified stu | dents ar | nd stude | | ment | |
|---|---|---|-------------------|----------------------------------|---------------|----------|-----------|--------------------------|------|--|
| H | | General | Information | | | | | | | |
| | | Reporting Date: April 01, 2014 Due Date: June 30, 2014 Instructions | | | | | | | | |
| | The Community Eligibility Provision (CEP) for the National School Lunch Program (NSLP) provides an alternative to household applications for free and reduced price meals for economically disadvantaged students in local educational agencies (LEAs) and schools. Sites that elect this option agree to serve all students free lunches and breakfasts for four (4) successive school years and claim the meals based on a percentage of Identified Students multiplied by a USDA-defined multiplier factor. Sites which have an Identified Student Percentage (ISP) of 40% or greater are eligible for this option. Sites which have an Identified Student Percentage (ISP) between 30.00% - 39.99% are potentially eligible. Enter each Site's Number of Identified Students and Enrollment as of the Reporting Date. | | | | | | | | | |
| | | | s | elect sites ar | e eligible fo | r CEP | | | | |
| | | Site ID | Site Name | Nbr of Identified Students | Enrollment | ISP | Eligible? | Potentially Eligible? | | |
| | | 102 | Elementary School | 125 | 250 | 50.00 % | х | | | |
| | | 601 | Middle School | 80 | 266 | 30.07 % | | x | | |
| | | 401 | High School | 50 | 200 | 25.00 % | | | | |
| | | | Sponsor Totals | 255 | 716 | 35.61 % | | | | |
| | | Total Sites | : 3 | | | | Export | Export All | | |

In order to apply for Community Eligibility Provision, you must enter the number of Identified Students and the number of enrolled students in each school. The screen for Community Eligibility Provision will appear as it does on this slide. As you can see, you will want to list the number of identified students, or those students who came up on the direct certification list—including homeless, runaway, and migrant students—in the first column. You will then list your enrolled students in the next column. Enrolled students include students who are enrolled in and attend schools participating in community eligibility provision and who have access to at least one meal service daily. Include in enrollment all students who have access, not just those students who participate in the program.

As a reminder, when you input your data for CEP, only enter the actual number of identified students and student enrollment. Do not make any calculations prior to entering the data as the necessary equations will be applied after the data is entered.

If you do apply for CEP, then you must upload your April 1st Direct Certification list to support the numbers that you entered for your identified student list. You can upload this list under the Attachment list in the Application Packet portion of MyldahoCNP.



Finally, if you are searching for the forms needed to complete renewal, click on "Download Forms" in the main application page.



Once you have clicked on Download Forms, you will find all the necessary forms under the NSLP Renewal Forms Heading.



As a reminder, the State agency may make unannounced visits at any point during the year to ensure compliance.

Last month we announced that bread flour and AP flour would not be available through USDA foods. Due to some complaints we received we contacted USDA and they made bread flour and all-purpose flour available to Idaho for next school year. Lastly, don't forget to apply for the Fresh Fruit and Vegetable Program as applications are due April 30th.

Recap Policy Memos Proper Labeling Meal Counting and Claiming Renewal Process Program Updates

To recap what we covered today, we discussed policy memos pertaining to the two cent differential, the fresh fruit and vegetable program, smart snacks regulations, and equipment grants that are available for the National School Lunch Program. We also looked as what type of documentation is necessary for the food items offered in child nutrition programs. Lastly I covered the do's and don'ts of meal counting, did a walk through of the renewal process, as renewal starts on May 5th and ends May 30th, and provided a few program updates.

Thank you for attending

- Please contact Child Nutrition Programs at 208-332-6820 if you have any questions regarding the information in this webinar.
- Disclaimer: Accuracy of the information shared today is guaranteed only as of the recording date. USDA may issue more guidance or further clarification regarding items discussed in today's webinar.

This concludes our webinar for today. Please contact Child Nutrition Programs at 208-332-6820 if you have any questions regarding the information in this webinar.

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